

TECHNICAL SHEET

Château La Tour Blanche 2003

Vintage characteristics:

2003: a historical grape harvest

The incredibly warm summer had promoted an excellent grape maturation. After the rainy weekend of 6th and 7th September (up to 10 mm of rainfall were recorded), the noble rot easily fixed up on all parcels homogeneously, indicating that the start of the harvest would be for 15th September.

During the following week, the botrytis developed extremely rapidly and in view of the maturity level of the berries, it was decided to start harvesting on the 15th.

Grapes of an exceptional quality and the highest concentration level seen for 50 years indicate a potentially extraordinary vintage. We have to go right back to the 1929, or even the 1893 vintages, to be able to make a comparison.

At Château La Tour Blanche, the level of the potential alcohol by volume of the grapes harvested for the making of the 1st wine averaged 24.8%. Amazing! This wine has a sugar concentration rarely equalled but with enough acidity to ensure it to be well balanced, fresh and long on the palate.

Harvest period: from 15th to 30th September

Number of pickings: 2

Yield: 13 hl/ha

Number of bottles: 65,452

Alcohol: 13.1 %/vol.

Residual sugar: 178 g/l

Acidity: 3.4 g/l of H²SO⁴

Wine tasting notes:

This vintage has a golden colour, bright gold. Fresh on the nose, thanks to some mint hints and exotic fruits. This wine has also flowers, citrus and brioche aromas. The attack is unctuous, rich, round, fat. The aromas are more on the candied fruits, with apricot, fig and raisins. We find a hint of wood in a superb final.

March 2010

Recommended tasting period: from now until 2030.

Decanting: from a few minutes to several hours depending on the age of the wine.

Serving temperature: 10° to 12°C



CHATEAU LA TOUR BLANCHE
1^{ER} CRU DE SAUTERNES CLASSÉ EN 1855

33210 BOMMES (FRANCE)

PHONE: +33 (0)5.57.98.02.73

FAX: +33 (0)5.57.98.02.78

EMAIL: tour-blanche@tour-blanche.com

WEB: www.tour-blanche.com